

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage, Garlic

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months
Red Wine Soaked

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk,
Cave-Aged 2 Months. Mildly Pungent

ALISIOS
Islas Canarias, ES
Semi-Firm, Cow & Goat's Milk, Aged 3
Months. Pimentón, Spice, Brothy.

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

MARINATED MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months
In Herbed Citrus Oil

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery,
Nutty, Complex

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Ibérico. Marbled, Tender, Nutty

DUCK PROSCIUTTO 14
New York, US
Moultard Dark Breast, Spiced, Tender, Sweet

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Chorizo Blanco, Idiazábal,
Manchego, Eggplant Caponata, House
Marinated Olives, Pickled Guindilla Peppers,
Patatas Bravas*

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

ROASTED CARROTS 8.5
Mojo Verde Canario

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ESCALIVADA 7.5
Onions, Red Peppers, Sherry Vinaigrette

GREEN BEANS 8.5
Jamón Serrano, Garlic

CHAMPIÑONES A LA PLANCHA 10.5
Mint, Confit Garlic

ROASTED ZUCCHINI 8.5
Caper Gremolata

ROASTED CAULIFLOWER 9.5
Tahini, Shallots

ROASTED CABBAGE 8.5
Piquillo Sauce, Almonds, Chimichurri

BRUSSELS SPROUTS 11
Pomegranate, Pickled Onions

BROCCOLINI 10.5
Garlic, Chili Flakes, Lemon

BEET SALAD 8.5
Skordalia

HUEVOS ROTOS 16.5
Duck Egg, Truffle Potatoes Chips

BURRATA 12.5
Roasted Butternut Squash, Sweet Pimenton

PIQUILLO HUMMUS 8.5
Mint, Sumac, Crispy Garbanzos

TRUFFLE SHEEP'S CHEESE 9.5
Pimentón, Truffle Honey

ROASTED SWEET POTATOES 8.5
Lemon, Hot Pimenton, Red Wine Vinegar

POTATO TORTILLA* 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

SALPICÓN DE MARISCOS 13.5
Octopus, Gambas, Mussels

MARINATED BOQUERONES 7
Green Olives, Piquillo Peppers

HAMACHI TARTAR* 17
Lemon, Radish, Chive

MUSSELS 14.5
Sofrito

DORADA A LA PLANCHA* 15
Tomato Ragu, Basil

GAMBAS AL AJILLO 11
Guindilla Peppers, Scallions, Garlic

GRILLED PRAWNS 19.5
Garlic Confit, Sweet Pimenton

PESCADO FRITO 13.5
Aji Verde, Pickled Onions

PULPO 16.5
Roasted Tomato Sauce, Almonds, Onions, Celery

GRILLED CHICKEN THIGH 10.5
Red Pepper, Hazelnuts, Sweet Pimenton

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

TRUFFLED BIKINI 10.5
Soria Chorizo, Fresh Mahón, Garlic Aioli

PORK RIBS 14.5
Crispy Potatoes, Sherry Vinegar

PORK BELLY 10.5
Piquillo Sauce, Pickles

TXISTORRA W/ SWEET & SOUR FIGS 17.5
Sherry Vinegar, Garlic

LENGUA A LA PLANCHA 16.5
Carrot Purée, Guiardiniera

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

FILET MIGNON* 19.5
Crispy Onions, Demi-Glaze

FLANK STEAK* 15.5
Chimichurri

WAGYU BEEF CARPACCIO* 13.5
Manchego, Capers, Mustard

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Little Gem

CUCUMBER SALAD 8.5
Piquillo Peppers, Fennel, Mint

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Arugula Salad, Rainbow Carrots

PAELLA VERDURAS 19 / 38
Green Beans, Carrots, Butternut Squash, Piquillo Peppers

PAELLA MARISCOS 29 / 58
Calamari, Mussels, Clams, Shrimp

PAELLA SALVAJE 28 / 56
Chicken, Gaucho Sausage, Pork Belly, Chickpeas, Pickled
Onions

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

BASQUE PANTXINETA 8.5
Pastry Cream, Almonds

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10.5
Sheep's Cheese, Apple Confit

CREPAS WITH SEASONAL FRUIT 8.5
Apples

ARROZ CON LECHE 7
Vanilla Bean

EXECUTIVE CHEF CESAR MAYORGA EXECUTIVE SOUS CHEF SANTOS MELENDEZ | SOUS CHEF CRISTOFER RUIZ

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy.

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2024	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2025	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2025	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

NV	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

2020	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2025	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2025	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	5.5	44
Almacenista, ‘Gonzalez Obregon' , Lustau, 500mL	<i>Amontillado</i>	8	82
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8.5	68
Marques de Poley , Toro Albala, 375mL	<i>Oloroso</i>	12	48
		10	60

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8.5	68
Toro Albala , 1988, 750mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
Añada , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64
		15	60

WINE FLIGHTS

3 Half Glasses

TRUST FALL Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.	18.5
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	15
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado, Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14.5
GINTONICS Inspired by three of Spain’s most iconic regions.	15
CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 10.5 pitcher 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Blue Ridge Vodka, Peach Nectar, Grapefruit	glass 13 carafe 52
BEER	
DRAFT Estrella Galicia, Lager—Spain Port City, Optimal Wit—D.C. DC Brau, Public Pale Ale—D.C. Aslin, Orange Starfish, Hazy IPA—VA	caña 4.25 doble 8.5 4 8.5 4.25 8.5
BOTTLES & CANS Clausthaler, Non-Alcoholic—Germany Heineken, Light—Holland Peroni, Lager—Italy Pabst Blue Ribbon (16oz.)—IL Estrella Damm, Daura Gluten-Free Lager—Spain Atlas, Blood Orange Gose—D.C. Founders, All Day IPA—MI Atlas, Ponzi IPA—D.C. Flying Dog, The Truth Imperial IPA—MD Austin Eastciders, Original Dry Cider—TX Isastegi, Sagardo Natural Cider (750mL)—Spain	7 7.5 8.5 6.5 8.5 8 7 8 8.5 8 28